



• **WELCOME TO SPORTING LEGENDS THYME BISTRO** •

Our kitchen tries to source as much produce as we can locally, not only to ensure we give you the freshest ingredients possible, but we believe it is important to look after our local business' and primary producers

Where not noted, our **MAIN** meals are served with an optional choice of
Chips & Salad OR Vegetables

If you have any allergies, we ask that you make us aware of this when ordering

Please be aware that during peak times meals may take up to 40 minutes

• **PUBLIC HOLIDAY SURCHARGE** •

10% surcharge applies on Public Holidays

THYME

On York

• LUNCH •

NM

M

CHICKEN MELT •

15

13.5

Poached, seasoned chicken with bacon, swiss cheese & house made aioli on Turkish bread served with chips

VEGGIE MELT (V) •

15

13.5

Roast pumpkin, grilled capsicum, basil pesto, swiss cheese & fresh baby spinach on Turkish bread served with chips

LAMB MELT •

15

13.5

Slow cooked lamb with tomato, red onion, swiss cheese, cos lettuce & tzatziki on Turkish bread served with chips

BLT •

14.5

13

Crispy bacon, cos lettuce, tomato & house made aioli on Turkish bread served with chips

STEAK SANDWICH •

16

14.5

Succulent steak, bacon, egg, tomato, swiss cheese, cos lettuce, beetroot & house made aioli on Turkish bread served with chips

LEGENDS BURGER •

16

14.5

Grilled beef pattie, pickles, tomato, swiss cheese, cos lettuce & special sauce on a brioche bun served with chips

ROAST ROLL •

14.5

13

Roast of the day with gravy in a brioche bun & served with chips

PORTERHOUSE •

18

16.5

250g porterhouse cooked to your liking & served with your choice of sauce

PUMPKIN & FETA TART (V) •

16

14.5

Roasted pumpkin, feta & baby spinach baked in a crispy puff pastry shell served on a balsamic garden salad

THYME

	NM	M	
• STARTERS •			
SOUP OF THE DAY • <i>Served with a ciabatta roll</i>	10	9	
GARLIC BREAD (V) •	6.5	6	
GARLIC & CHEESE BREAD (V) •	7.5	7	
BRUSCHETTA (V) • <i>Turkish bread topped with diced tomato, Spanish onion, feta & a basil pesto then drizzled with a balsamic glaze</i>	12	10.5	
SALT & PEPPER SQUID (GF) • <i>Crispy squid coated in a blend of salt & cracked pepper served with a lime aioli. Main served with chips & salad</i>			
	ENTREE •	15	13.5
	MAIN •	20	18
CHICKEN SATAY SKEWERS (GF) • <i>Grilled chicken atop a bed of rice finished with our house made peanut satay sauce</i>	16	14.5	
ARANCINI BALLS (V) • <i>4 lightly crumbed balls of roast capsicum, pea, basil & arborio rice served with house made sriracha aioli</i>	12	11	

THYME

On York

• SALADS •

NM M

CLASSIC CAESAR SALAD •

19.5 18

Cos lettuce, crispy bacon, poached egg & croutons with a creamy dressing finished with grated parmesan

(anchovies optional) ADD CHICKEN • \$2

ADD PORK BELLY • \$3

THAI BEEF SALAD •

21.5 19

Strips of marinated beef served in a crispy noodle & cashew salad with an Asian dressing

QUINOA SALAD (V) •

19.50 18

Quinoa salad infused with char grilled capsicum, asparagus & haloumi finished with a creole dressing

ADD CHICKEN • \$2

• AROUND THE GLOBE •

STIR FRY SATAY CHICKEN •

23 20

Chicken & stir fry vegetables in our house made peanut satay sauce served with jasmine rice

LEGENDS VEGETABLE CURRY (V) •

20 18

Seasonal vegetables braised in a spicy curry sauce served atop a bed of rice accompanied with yogurt, cucumber & papadums

PUMPKIN & PINE NUT RISOTTO (V) •

20 18

Traditionally cooked arborio rice with pumpkin & pine nuts finished with pesto, grated parmesan &

mascarpone

ADD CHICKEN • \$2

FETTUCCHINE CARBONARA •

20 18

A bacon & onion filled creamy sauce finished with an egg yolk & grated parmesan

ADD CHICKEN • \$2

THYME

On York

• THE PADDOCK •	NM	M
PORTERHOUSE (GF) •	32	28.5
<i>350g grass fed porterhouse cooked to your liking with your choice of sauce</i>		
SCOTCH FILLET (GF) •	33	29.5
<i>300g grass fed scotch fillet cooked to your liking with your choice of sauce</i>		
• SAUCES •		
<i>pepper/mushroom/hollandaise/garlic butter/gravy</i>		
LEGENDS REEF SAUCE •	11	10
<i>Scallops, prawns & calamari in a creamy garlic & chilli sauce</i>		
• THE DEEP •		
SQUID & SCALLOP FETTUCCINE •	26	24
<i>Pan fried squid & scallops in a white wine butter & chilli reduction finished with cherry tomatoes, basil & grated parmesan</i>		
FISH & CHIPS •	27	24.5
<i>Lakes Entrance gummy in beer batter with tartare sauce (can be grilled)</i>		
FLATHEAD TAILS •	28	25
<i>Lakes Entrance flathead tails in beer batter with tartare sauce (can be grilled)</i>		
TRAWLERS PLATE •	30.5	27.5
<i>A combination of battered scallops, prawns, flake & crumbed calamari with tartare sauce</i>		
SALMON •	28	25
<i>A crispy pan fried salmon fillet served on a lemon risotto base together with a house made potato rosti</i>		

THYME

	NM	M
• CLASSIC LEGENDS •		
CHICKEN AVOCADO •	27	24.5
<i>Chicken breast poached in a creamy curry, bacon & onion sauce served with avocado atop a bed of rice</i>		
CHICKEN KIEV •	26	24
<i>Crumbed chicken breast filled with garlic butter</i>		
PORK BELLY •	28	25
<i>Confit pork belly served with Asian greens & a honey soy jus atop a bed of rice</i>		
ROAST OF THE DAY •	22	20
<i>Slow cooked roast served with vegetables & our rich house gravy</i>		
SCHNITZEL •	19	17
<i>Chicken or beef crumbed schnitzel with your choice of sauce or gravy</i>		
CLASSIC PARMIGIANA •	22	20
<i>Chicken or beef crumbed schnitzel topped with house made napoli, ham & cheese</i>		
HAWAIIAN SCHNITZEL •	23	21
<i>Chicken or beef schnitzel topped with house made napoli, ham, pineapple & cheese</i>		
• EXTRAS & SIDE ORDERS •		
SEASONED WEDGES •	8.5	7
<i>Served with sweet chilli sauce & sour cream</i>		
ONION RINGS •	4.5	4
BOWL OF CHIPS •	7	6.5
SIDE OF CHIPS •	4	3.5

THYME

On York

• FOR THE SENIORS •

NM

M

Available upon presentation of Seniors card

ROAST OF THE DAY •

16

14.5

Slow cooked roast served with vegetables & our rich house gravy

GRILLED BARRAMUNDI (GF) •

17

15.5

Grilled barramundi fillet served with tartare sauce

TRAWLERS PLATE •

18

16.5

Combo of beer battered flake, scallops, prawns & crumbed calamari with tartare sauce

FISH & CHIPS •

16.5

15

Lakes Entrance gummy in beer batter served with tartare sauce

SCHNITZEL •

16

14.5

Chicken or beef crumbed schnitzel with your choice of sauce or gravy

PARMA •

18.5

17

Chicken or beef crumbed schnitzel topped with house made napoli, ham & cheese

PORTERHOUSE •

18

16.5

250g porterhouse cooked to your liking & served with your choice of sauce

THAI BEEF SALAD •

16

14.5

Marinated beef on a crispy noodle & cashew salad with an Asian dressing

THYME

On York

• FOR THE KIDS •

Available for children 12yrs & under

KIDS ROAST •

Roast of the day served with vegetables

FISH & CHIPS •

Deep fried flake served with chips

CHICKEN NUGGETS •

Chicken nuggets served with chips

HAWAIIAN PIZZA •

Mini ham, pineapple & cheese pizza served with chips

PASTA BAMBINO •

Pasta with bacon carbonara sauce & tasty cheese

• KIDS DESSERTS •

BOWL OF ICE CREAM •

With your choice of topping or sprinkles

FROG IN A POND •

COOKIE •

CHOC WEDGE •

• DESSERTS •

ICE CREAM SUNDAE •

Vanilla ice cream with your choice of flavouring topped with whipped cream and nuts

APPLE CRUMBLE •

Warm apple covered with our special crumble mix and served with ice cream

STICKY DATE •

House made sticky date pudding served with butterscotch sauce and ice cream

N M

10 9

10 9

10 9

10 9

10 9

3 2.5

7 6

11 10

11 10